

PLANT-BASED LAVENDER DONUTS

California Grill

Disney's Contemporary Resort

Makes 24 to 36 donuts

Lavender Sugar

- 1 cup granulated sugar
- 1 tablespoon dried culinary lavender

Donuts

- 3/4 cup lukewarm water
- 1 tablespoon active dry yeast
- 3/4 cup liquid brine from canned chickpeas
- 5 teaspoons ground flaxseed
- 1 1/4 cups coconut milk
- 1/2 cup coconut oil
- 6 2/3 cups all-purpose flour
- 1/2 cup sugar, plus more for topping
- 1 teaspoon coarse salt
- Vegetable oil, for frying

Lavender Sugar

1. Toss sugar and dried culinary lavender in medium bowl. Cover and let rest for several hours or overnight.
2. Sift out lavender with a fine-mesh strainer. Set aside.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

For Donuts:

1. Combine water and yeast in bowl of electric mixer fitted with dough hook. Rest for 5 minutes until yeast is frothy.
2. Whisk chickpea brine and ground flaxseed in medium bowl. Add to water and yeast.
3. Add coconut milk, coconut oil, flour, sugar, and salt to mixing bowl. Mix on low speed until soft dough ball forms. Increase to medium-high speed and knead for 5 minutes.
4. Transfer dough to large bowl coated with non-stick cooking spray. Cover with plastic wrap and let dough rise at room temperature for 90 minutes, or until doubled in size.
5. Place parchment paper on 2 baking pans and spray with nonstick cooking spray. Set aside.
6. Place dough on large board covered with flour, roll to 1/4-inch thickness, and cut with desired size donut cutter. Place cut donuts on prepared baking pans. Cover with plastic wrap and let rise for 15 minutes, or until doubled in size.
7. With caution, heat oil to 350°F. Carefully add donuts and cook for 1 to 2 minutes, or until browned on one side, then flip and brown other side.
8. Remove from oil and drain on paper towels.
9. Toss with lavender sugar.

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